Electrolux

air-o-steam
air-o-steam TOUCHLINE Natural Gas Combi Oven 201

ITEM #

MODEL #

NAME #

SIS #

AIA #

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267754 (AOS201GTP1) Natural Gas Combi Touchline Oven 201 - 120V/1ph/60Hz - 7.3A

Short Form Specification

Item No.

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes – Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. All 304 stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) to minimize weight loss.
  - Re-heating cycle: efficient humidity management to quickly reheat.
  - Proofing cycle: uses the air-o-clima™ function to create the perfect proofing conditions.
- Programs mode: a maximum of 1,000 recipes can be stored in the oven's memory.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 572 °F/300°C).
  - Low temperature steam cycle (max. 212 °F/100 °C).
  - Steam cycle (max. 212 °F/100 °C).
  - High temperature steam (max. 266 °F/130°C).
  - Combination cycle (max. 482°F/250°C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 6-point multi-sensor core temperature probe.
- Variable fan speed. Radial fan.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Electrolux Platinum Star® Service package included.
- It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on back of spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.

APPROVAL:

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Included Accessories

- 1 of 20 trolley tray rack for 201 oven (standard pitch) PNC 922007
- 10 of Single 304 stainless steel grid (12"x20") PNC 922062
- 1 of Control panel filter for 201 oven PNC 922248

Optional Accessories

- Automatic water softener for ovens PNC 921305 ❑
- Resin sanitizer for water softener PNC 921306 ❑
- 20 trolley tray rack for 201 oven (standard pitch) PNC 922007 ❑
- 16 Tray rack trolley for 201 oven (increased pitch) PNC 922010 ❑
- Thermal blanket for 201 trolley racks PNC 922014 ❑
- Trolley rack for 201 with 3" (75 mm) pitch, 54 plates PNC 922016 ❑
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ❑
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ❑
- Pastry Trolley (400mm x 600mm) for 20 Hotel or Steam pans air-o-system PNC 922068 ❑
- Trolley rack for 201 with 3 1/2 (90 mm) pitch, 45 plates PNC 922072 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922090 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922091 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922092 ❑
- Door shield for 201 oven (pre-heat without trolley) PNC 922094 ❑
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ❑
- (2) fat filters for 201 and 202 oven PNC 922179 ❑
- 16" x 24" (400 x 600mm) Baguette tray, made of perforated aluminium, silicon coated PNC 922189 ❑
- 16" x 24" (400 x 600mm) Perforated baking tray, made of perforated aluminium PNC 922190 ❑
- Baking tray, made of aluminium 16" x 24" (400 x 600 mm) PNC 922191 ❑
- Basket for detergent tank (wall mounted) PNC 922209 ❑
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215 ❑
- Flue condensor for gas ovens PNC 922235 ❑
- Pair of frying baskets PNC 922239 ❑
- Heat shield for 201 oven PNC 922243 ❑
- External spray unit with retractable spray hose for 201 and 202 ovens PNC 922263 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275 ❑
- Kit to convert from natural gas to LPG PNC 922277 ❑
- Adjustable wheels for 201 oven PNC 922280 ❑
- USB Probe for sous-vide cooking (only for Touchline oven) PNC 922281 ❑
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") PNC 922288 ❑
- Oven grill made of aluminium alloy with no-stick coating PNC 922289 ❑
- GN 1/1 (12" x 20") egg fryer grid, made of aluminium alloy with no-stick coating. Fits 8 eggs PNC 922290 ❑
- Conversion kit from natural gas to LPG for 201 ovens PNC 922297 ❑
- GN 1/1 (12" x 20") baking sheet, made of aluminium alloy with no-stick coating PNC 922299 ❑
- GN 1/1 (12" x 20") potato baker grid (holds 28 potatoes) PNC 922300 ❑
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922308 ❑
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922309 ❑
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922310 ❑
- Fat collection tray PNC 922321 ❑
- NPT adaptor 1 1/4" gas for ovens PNC 922332 ❑
- Smoker for ovens PNC 922338 ❑

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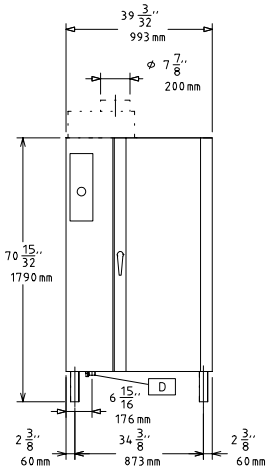
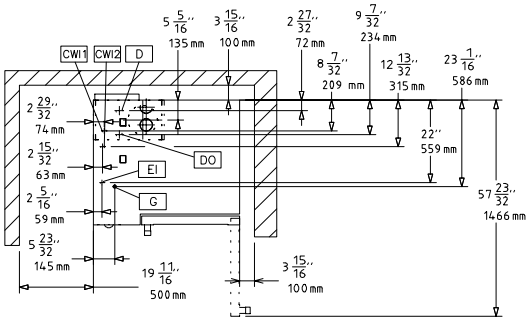
Front



Top



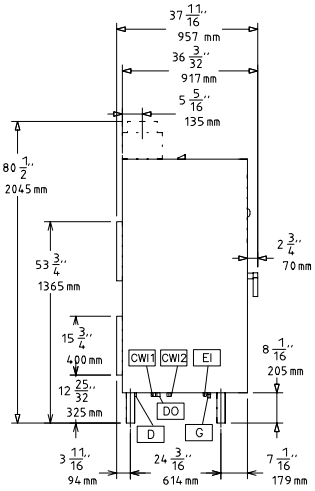
CWI = Cold Water inlet

D = Drain

EI = Electrical connection

G = Gas connection

Side



Electric

Supply voltage:	
267754 (AOS201GTP1)	120 V/1 ph/60 Hz
Amps:	7.1
Circuit breaker required	

Gas

ISO 7/1 gas connection diameter:	1" MNPT
Natural gas:	
Steam generator:	30 kW
Heating elements:	160223 BTU (47 kW)
Total thermal load:	232232 BTU (68 kW)
Natural gas - Pressure:	7" w.c. (17.4 mbar)
LPG:	
Steam generator:	102270 BTU (30 kW)
Heating elements:	160223 BTU (47 kW)
Total thermal load:	232232 BTU (68 kW)
Pressure:	11''w.c. (27.4 mbar)

Water:

Water inlet "CW" connection:	3/4"
Water consumption (gal./hr.):	Min: 4.49 Max: 20.08
Water inlet "FCW" connection:	3/4"
Hardness:	5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
Pressure:	22-36 psi (1.5-2.5 bar)
Drain "D":	1"1/4
Conductivity:	(50-200 µs/cm)
Chlorides:	(must be less than 20 ppm)
PH:	(must be greater than 7)

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information.

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

Clearance:	2''rear and right hand sides.
Suggested clearance for service access:	20''left hand side.

Capacity:

Steam pans:	20 - 12''x 20''
Half size sheet pans:	20 - 13''x 18''
Max load capacity:	220 lbs. (100 kg)

Key Information:

Net weight:	721 lbs (327 kg)
Shipping width:	41 5/16" (1050 mm)
Shipping depth:	40 3/16" (1020 mm)
Shipping height:	80 5/16" (2040 mm)
Shipping weight:	776 lbs (352 kg)
Shipping volume:	77.15 ft³ (2.18 m³)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.